

SPÉCIAL DU JOUR

Making everyday at
Bistro du Vin special

MAIN COURSE & DRINK | £19.95

175ml glass of house wine, a beer or soft drink

Please ask your server
& brighten up your day

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
RATATOUILLE & CHICKPEA PANCAKES [VGI]	CONFIT DUCK CASSOULET	MOULES MARINIÈRE & FRITES	STEAK HACHÉ	LEFFE FISH & CHIPS* *£5 Supp	ROAST POULET NOIR* *£12 Supp	ROAST SIRLOIN OF BEEF

Bistro du Vin

TASTE DU VIN

FOR A TRUE TASTE
OF HOTEL DU VIN

A wonderful way to explore
a range of our classic dishes
and wines is with our
Taste du Vin package,
featuring five courses
with wine pairings.

£59.95 PER PERSON
(based on minimum of two sharing)

CHATEAUBRIAND & MALBEC

Chateaubriand perfectly paired with a bottle
of Argentinian Malbec, served with classic
trimmings for two or more to share
£39.50 per person... saving over 24%!
Available Sunday-Thursday for dinner

CHATEAUBRIAND 500G
Pommes frites, salad and peppercorn sauce
A BOTTLE OF MALBEC
BY HOTEL DU VIN
Mendoza, Argentina

FORMULE

3 COURSES SERVED
WITHIN 30 MINUTES

Monday-Sunday
Lunch (*EXCLUDING SUNDAY LUNCH)
Early Dinner (5:00pm-7:00pm)

CELERIAC REMOULADE
SCHNITZEL
Chicken or halloumi [V]
GNOCCHI À LA PARISIENNE

CRÈME BRÛLÉE
£19.95

Includes 175ml glass of house wine,
a beer or soft drink

PRIX FIXE

MONDAY-SUNDAY
LUNCH *EXCLUDING SUNDAY LUNCH.
EARLY DINNER (5:00PM-7:00PM)
2 COURSES £19.95, 3 COURSES £24.95

CURRIED PARSNIP SOUP
CHICKEN LIVER PARFAIT
SEVERN & WYE SMOKED SALMON
SPICED PICKLED BEETROOT & STILTON SALAD

SCHNITZEL Chicken or halloumi [V]
GNOCCHI À LA PARISIENNE
FILLET OF SEA BASS
SALADE MAISON Chicken, tiger prawns or halloumi

CRÈME BRÛLÉE
"ORLADO" VALRHONA CHOCOLATE TERRINE
GLACES ET SORBETS
ASSIETTE DE FROMAGE

SUNDAY LUNCH

A BRITISH INSTITUTION

Dating back to King Henry VII, meats were
traditionally roasted in front of a fire on a Sunday.
Since the 15th century, the royal bodyguards
have been known as 'Beefeaters' because of their
love of roast beef. In the 18th century the
French started calling Englishmen 'rosbifs'.

Our Sunday 'rosbif' starts with a choice of
appetisers from our French Market Table,
followed by a traditional Roast du Vin or choice
of Plat Principaux and finally a delicious Dessert.

2 COURSES £29.95 | 3 COURSES £34.95



Prices from £29.95 per person



£40.95 with a glass of Champagne

AFTERNOON TEA

Join us and all of fashionable society
to sip tea and nibble on sandwiches
in the middle of the afternoon.

With a fine selection of finger
sandwiches, cakes and scones
with jam and clotted cream.

COCKTAILS

CHAMPAGNE COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar	£13.95	FRENCH FIZZ Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple	£12.95
BELLINI ROYALE Cuvée Hotel du Vin Champagne, Briottet Crème De Pêche, peach	£12.95	KIR ROYALE Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	£12.95
FRENCH 75 Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar, soda	£12.95	MIMOSA Cuvée Hotel du Vin Champagne, orange	£10.95

COCKTAILS AU CLASSIQUE	£11.95	COCKTAILS AU VIN	£11.95
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BLOODY MARY Absolut Vodka, tomato, spices	CABERNET SOUR Slingsby Marmalade Gin, Showdown Cabernet Sauvignon, lemon, grape, sugar
COSMOPOLITAN Absolut Citron Vodka, Cointreau, cranberry, lime	GRAHAMS PORT OLD FASHIONED Woodford Reserve Bourbon, Reserve Blended Port 'Six Grapes by Graham's', sugar, orange
GARDEN MOJITO Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, soda	MALVASIA SOARES Grahams Blend No.5 White Port, El Jimador Reposado Tequila, Crème de Pêche, agave, lime
MARGARITA El Jimador Reposado Tequilla, Cointreau, lime, agave, salt	PROVENCE ROSÉ CRUSH Puerto de Indias Strawberry Gin, Briottet Crème de Framboise, Château Gairoid Provence Rosé, apple, strawberry, raspberry
OLD FASHIONED Woodford Reserve Bourbon, demerara, bitters	GRAHAM'S BLEND NO.5 WHITE PORT & TONIC Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint
PINA COLADA Bacardi Coconut Rum, pineapple, cream, coconut, lime	
RASPBERRY DAIQUIRI Bacardi Carta Blanca Rum, Briottet Crème de Framboise, bitters, lime, sugar, raspberry	

MARTINIS	£10.95
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ESPRESSO MARTINI Absolut Vodka, Tosolini Expre Liqueur, espresso, sugar	BROCKMANS Fever-Tree Elderflower Tonic, blueberry, grapefruit
PASSION FRUIT MARTINI Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, pineapple, passion fruit, Prosecco	GIN MARE Fever-Tree Indian Tonic, orange, rosemary
SOURS	PUERTO DE INDIAS Fever-Tree Slimline Tonic, strawberry, mint
RHUBARB SOUR Slingsby Rhubarb Gin, bitters, raspberry, lemon, sugar	SAPLING Fever-Tree Slimline Tonic, lemon
WHISKEY SOUR Woodford Reserve Bourbon, bitters, lemon, sugar, foam	SLINGSBY RHUBARB Fever-Tree Elderflower Tonic, orange, raspberry
AMARETTO SOUR Saliza Tosolini Amaretto, bitters, lemon, sugar, foam	

NEGRONIS	£9.95
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BOULEVARDIER Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth	COSNOPOLITAN Mountain Everleaf, cranberry, lime, sugar
WHITE NEGRONI Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth	FOREST DAIQUIRI Forest Everleaf, lime, honey
CLASSIC NEGRONI Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth	MARINE SPRITZ Marine Everleaf, light Fever-Tree tonic, cucumber, lime
NEGRONI FLIGHT 3 Negronis, Classic, White and Boulevardier	£15.00
	NOJITO Marine Everleaf, lime, sugar, soda, mint
	ORANGE & GINGER HIGBALL Forest Everleaf, Fever-Tree Ginger ale, orange

BISTRO DU VIN

Serving classical French dishes with a modern twist, designed by Chef Director Matt Powell. With contemporary yet traditional finishes, our Bistros have a sense of sophistication and pay a perfect complement to our ethos, which is all about serving heart-warming food and quality artisan ingredients. We celebrate the changing of seasons and the bountiful produce they bring. We are delighted to serve a selection of Chef's daily specials, curated by our talented teams using fresh seasonal ingredients and local produce. We encourage you to relax, dine, and soak up the atmosphere. Please speak with your server for more details.

AMUSE-BOUCHES

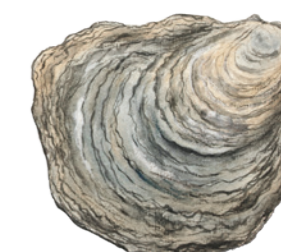
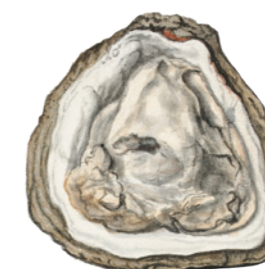
PETIT LUCQUES OLIVES [VGI] (87kcal)	£5.95	CUMBRAE OYSTER ROCKEFELLER	
SMOKED ALMONDS [V] (307kcal)	£3.50	Single oyster (116kcal)	£4.95
PAIN D'ÉPI [V]	£7.95	Half a dozen (622kcal)	£18.50 supplement ♦ £28.50
Maison Bordier butter (188kcal)			
SAUCISSON SEC	£6.50		
Cornichons (88kcal)			
GOUGÈRES (267kcal)	£6.50		
Baked savoury choux buns, Gruyère cheese sauce (267kcal)			

Cumbrae oysters are grown on the West Coast of Scotland on the banks of the River Clyde in Ayrshire. They are firm and meaty in texture and have a deep flavour of wood and nuts.

Oysters Rockefeller was created in 1889 at the New Orleans restaurant Antoine's by Jules Alciatore, Jules developed the dish due to a shortage of escargot, substituting the locally available oysters. The dish was named "oysters Rockefeller" after John D. Rockefeller, the then-wealthiest American, for its extreme richness. Ours consists of oysters on the half-shell, on a bed of spinach then glazed under herb breadcrumbs.

Pair with a glass of Champagne 125ml

CUVÉE HOTEL DU VIN £12.50
Lombard, France



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For further information on allergens please scan here.

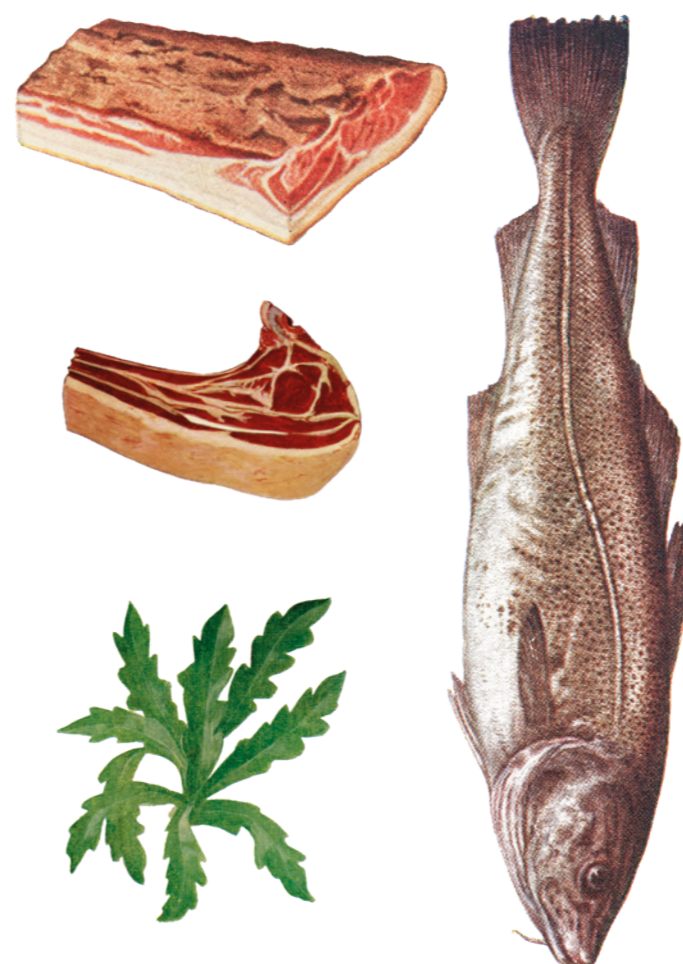
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HORS D'OEUVRES

CURRIED PARSNIP SOUP [VGI] £9.95 <i>Coriander yoghurt (179kcal)</i>	CHICKEN LIVER PARFAIT £9.50 <i>Plum and figgy chutney, brioche toast (329kcal)</i>
SAUTÉED MUSHROOMS [VGI] £8.50 <i>Madeira sauce, toasted sourdough (222kcal)</i>	SEVERN & WYE SMOKED SALMON £11.50 <i>Treacle soda bread and fromage blanc (297kcal)</i>
SPICED PICKLED BEETROOT & STILTON SALAD [V] £8.50 <i>Blue cheese, endive, sourdough croutons and sweet mustard dressing (555kcal)</i>	CLASSIC PRAWN COCKTAIL £11.50 <i>Iceberg, pink grapefruit and avocado (151kcal)</i>
STEAK TARTARE (576kcal) £13.50 £24.50 <i>Chopped raw Donald Russell beef, Burford Brown egg yolk, cornichons, capers, grilled pain de campagne</i> £4.50 supplement ♦ Main course served with fries and petite salad	ROASTED KING SCALLOPS £16.50 <i>Gremolata and herb crust (500kcal)</i> £6.50 supplement ♦ <i>Pair with a glass of white</i> 175ml
<i>Pair with a glass of red</i> 175ml BEAUJOLAIS £9.50 <i>Brouilly, Louis Tete, France</i>	RIESLING £7.95 <i>Hills & Valleys, Pikes, Clare Valley, South Australia</i>

PLATS PRINCIPAUX

RIB-EYE STEAK 250G £34.95 <i>Au poivre (801kcal)</i> £14.95 supplement ♦ <i>Pair with a glass of red</i> 175ml	PAN-FRIED COD £22.50 <i>Lentils, winter root vegetables and cavolo nero (565kcal)</i> £2.50 supplement ♦
RIOJA RESERVA £12.50 <i>Lealtanza, Altanza, Spain</i>	<i>Pair with a glass of white</i> 175ml VIOGNIER £9.50 <i>Les Iles Blanches, Cellier des Chartreux, IGP Gard, France</i>
DAUBE OF BEEF PROVENÇALE £24.95 <i>Pomme purée, pancetta, mushrooms and glazed baby onions (823kcal)</i> £5.00 supplement ♦	FILLET OF SEA BASS £17.95 <i>Pipérade, pesto and fennel (220kcal)</i>
<i>Pair with a glass of red</i> 175ml BORDEAUX SUPÉRIEUR £11.50 <i>'Tradition' Château Penin, France</i>	SCHNITZEL £18.50 <i>Chicken (895kcal) or halloumi [V] (925kcal)</i> <i>Pickled red cabbage, charred red peppers, capers and roquette salad</i>
LE CAMEMBERGER £19.95 <i>200g burger patty, Camembert, pancetta jam, brioche bun, pommes frites (1,365kcal)</i>	CONFIT DUCK LEG £19.50 <i>Dandelion and pancetta salad (1,239kcal)</i>
GNOCCHI À LA PARISIENNE [VGI] £19.50 <i>Gnocchi, wild mushrooms, mornay and black truffle sauce (620kcal)</i>	SALADE MAISON (142kcal 284kcal) £8.50 £13.50 <i>Baby kale, edamame beans, quinoa and alfalfa sprouts</i> Additions £5.00: <i>Choice of topping included</i> ♦ <i>Chicken (234kcal) / Tiger Prawns (70kcal) / Halloumi [VGI] (208kcal)</i>



LEGUMES ALL £4.95

POMMES FRITES [V] (450kcal)
CAMEMBERT POMME PURÉE (507kcal)
ROAST POTATOES [VGI] (157kcal)
SAUTÉED SPINACH [VGI] <i>Lemon and garlic (142kcal)</i>
HARICOT VERTS [V] (113kcal)
MIXED LEAF SALAD [V] (92cal)
RATATOUILLE PROVENÇAL [VGI] (72kcal)
GLAZED CARROTS & PARSNIPS [VGI] (266kcal)

♦ *Supplement Applies* Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on package) from Hors D'oeuvres and/or Pâtisseries et Desserts and Plats Principaux. Supplements apply to some dishes, as indicated.

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PÂTISSERIES ET DESSERTS

CRÈME BRÛLÉE [V] (717kcal) £8.50

Pair with a glass of dessert wine 100ml

“ORLADO” VALRHONA CHOCOLATE TERRINE [VGIA] £9.95
Cherry compote and crème fraîche (749kcal)

LICOR DE TANNAT Familia Deicas, Uruguay £11.95

WARM STICKY FIGGY PUDDING [V] £9.95
Red wine and toffee sauce, vanilla ice cream (282kcal)

TOKAJI Late Harvest by Royal Tokaji, Hungary £9.95

LA PROFITEROLE [V] £9.95
Vanilla ice cream and chocolate sauce (1,254kcal)

PEAR & GINGERBREAD TRIFLE [V] £8.95
Poached pears, gingerbread, custard and vanilla cream (559kcal)

GLACES ET SORBETS [VGIA] (52kcal) per scoop £2.95



ASSIETTE DE FROMAGE

French artisan cheese, biscuits and chutney (606kcal) £12.95
Selection of cheeses include: £3 supplement per person ♦

ST-MAURE-DE-TOURAINES AOP
Jacquin, Poitou-Charentes, France
Zesty, nutty and herbaceous goats cheese with a mould and ash rind

CAMEMBERT DE NORMANDIE AOP
Gillot, Normandie, France
Creamy, soft, rich and buttery with hints of grass and wild mushrooms

COMTÉ ARTISAN 24 MONTH
Beillevaire, Jura, France
Combining toffee sweetness, almonds and complex notes of apricot and pineapple

FOURME D'AMBERT LAQUE
Beillevaire, Auvergne, France
One of France's oldest cheeses. Creamy interior accented by pockets of blue-green mould. Supple texture and fruity flavour with a delicate salty finish

Pair with a glass of port 100ml

10 YEAR OLD TAWNY Graham's, Portugal £7.95



EACH COURSE HAS BEEN EXPERTLY PAIRED BY OUR GROUP SOMMELIER WITH A GLASS OF WINE TO COMPLEMENT THE DISH

GOUGÈRE (133kcal)

Baked savoury choux buns, Gruyère cheese sauce [V]

Wine Pairing: Cuvée Hotel du Vin, Maison Lombard, Champagne, France [125ml glass]

STEAK TARTARE (140kcal)

Diced beef, avruga caviar soft boiled quail egg and potato tuille

Wine Pairing: Louis Tete, Brouilly, Beaujolais, France [125ml glass]

PAN-FRIED COD (152kcal)

Lentils, winter root vegetables and cavolo nero

Wine Pairing Options:

White: Les Iles Blanches Viognier, Cellier des Chartreux, IGP Gard, France [175ml glass]

Red: La Segreta Nero d'Avola, Planeta, Sicily, Italy [175ml glass]

CRÈME BRÛLÉE [V] (222kcal)

Wine Pairing: Late Harvest Tokaji, Royal Tokaji, Hungary [50ml glass]

ASSIETTE DE FROMAGE (303kcal)

French artisan cheese, biscuits and chutney

Wine Pairing: Six Grapes by Graham's Portugal [50ml glass]

£59.95 PER PERSON

(based on minimum of two sharing)

Sample menu, dishes and wines are subject to seasonal variations

Vegan alternative available

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